

CLAIMS

1. An edible oil in water emulsion comprising 40 - 99 wt.% of a continuous aqueous phase which phase contains 0.05 - 15 wt.% of a protein calculated on aqueous phase, and 1 - 60 wt.% of a dispersed fat phase, the fat phase comprising 0.01 - 0.2 wt.% of alpha-tocopherol and a triglycerides mixture containing 10 - 80 wt.% of mono-unsaturated fatty acid residues, 10 - 80 wt.% of polyunsaturated fatty acid residues, 3 - 15 wt.% of omega-3 fatty acid residues, the balance up to 100 wt.% consisting of saturated fatty acid residues, fatty acid residues being calculated on fat phase, which emulsion contains 0.005 - 0.05 wt.% of delta-tocopherol, while the weight ratio of delta-tocopherol and alpha-tocopherol in the emulsion is selected from the range 5 to 0.25.
2. An edible emulsion according to claim 1 which emulsion comprises 60 - 90 wt.% of an aqueous phase and 10 - 40 wt.% of a dispersed fat phase.
3. An edible emulsion according to claim 1 which emulsion comprises 70 - 80 wt.% of an aqueous phase and 20 - 30 wt.% of a dispersed fat phase.
4. An edible emulsion according to claim 1, which emulsion contains 0.005 - 0.03 wt.% of delta-tocopherol.
5. An edible emulsion according to claim 1, in which emulsion delta-tocopherol and alpha-tocopherol are present in a

weight ratio being at least 2 : 1.

6. An edible emulsion according to claim 1, in which emulsion the composition of the fat phase is such that its Keys number is < -0.5 .
7. An edible emulsion according to claim 1, in which emulsion the fat phase contains 20 - 45 wt.% of mono-unsaturated fatty acid residues, calculated on fat phase.
8. An edible emulsion according to claim 1, in which emulsion the emulsion comprises 40 - 65 wt.% of polyunsaturated fatty acid residues, calculated on fat phase.
9. An edible emulsion according to claim 1, in which emulsion the emulsion comprises 4 - 10 wt.%, preferably 4 - 8 wt.% of omega-3 fatty acid residues, calculated on fat phase.
10. An edible emulsion according to claim 1, in which emulsion the fat phase contains 15 - 25 wt.% of saturated fatty acid residues, calculated on fat phase.
11. An edible emulsion according to claim 1, in which emulsion the fat phase contains 12 - 20 wt.% of saturated fatty acid residues having a linear carbon chain with 12 - 16 carbon atoms, fatty acid residues calculated on fat phase.
12. An edible emulsion according to claim 1, in which emulsion the fat phase contains 1 - 8 wt.% of stearic acid residues, calculated on fat phase.

13. An edible emulsion according to claim 1, in which emulsion the fat phase contains < 1 wt.% of trans fatty acid residues, calculated on fat phase.
14. An edible emulsion according to claim 1, in which emulsion the fat phase contains at least 1 wt.% of dairy fat, calculated on fat phase.
15. An edible emulsion claim 1, which emulsion contains 0.04 - 0.08 wt.% of citric acid.
16. An edible emulsion according to claim 1, in which emulsion the aqueous phase contains 0.01 - 3 wt.% of a thickener calculated on aqueous phase.
17. An edible emulsion according to claim 1, in which emulsion the aqueous phase contains 0.2 to 0.4 wt.% of locust bean gum, percentages calculated on aqueous phase.
18. An edible emulsion according to claim 1, in which emulsion the aqueous phase contains 0.2 to 1.0 wt.% of either gelatin or carrageenan or a mixture of both, percentages calculated on aqueous phase.
19. An edible emulsion according to claim 1, in which emulsion the aqueous phase contains 0.05 - 10 wt.% of a protein, percentages calculated on aqueous phase.
20. An edible emulsion according to claim 1, in which emulsion 1 - 100 wt.% of the protein is milk protein.

21. An edible emulsion according to claim 1, in which emulsion the pH of the aqueous phase is in the range 3.7 - 5.8.
22. An edible emulsion according to claim 1, in which emulsion the pH of the aqueous phase is in the range 4.2 - 5.5.
23. An edible emulsion according to claim 1, in which emulsion the pH of the aqueous phase is in the range 4.4 - 4.7.
24. An edible emulsion according to claim 1, which emulsion has a consistency which is suitable for spreading on bread .
25. An edible emulsion according to claim 1, which emulsion has a spoonable consistency.